

NEW ENGLAND IPA A DIFFERENT KIND OF BEER | TECHNICAL SUPPORT |



A few years ago, craft brewers in the northeastern part of the United States started to brew a different kind of beer. One full of massive hop flavor yet not very bitter. The beers also taste fruity or juicy and are incredibly hazy. So what did they do?

For starters, they add little to no hops to the brew kettle and mostly add hops to the whirlpool and fermenter, yes fermenter. As much as 3 or 4 pounds of hops per barrel of beer are added to the fermenter, usually 24 to 48 hours after pitching the yeast.

This hop addition can take place over the course of 3 or 4 days. They add the hops to the fermenter to take advantage of the biotransformation that can take place when yeast converts oxygenated hop oils into fruity tasting esters, acetates, and other compounds.

Detailed HPLC analysis of 12 New England IPAs showed the average iso-alpha acid concentration was 20 ppm and the average humulinone concentration 26 ppm. This means half the bitterness of these beers comes from the smooth non-lingering humulinone.

The haze does not come from yeast, most of the beers tested contained less than 1 million cells/ml. The haze comes from the use of 10% to 50% high protein adjuncts, primarily oats but sometimes wheat. This makes these beers incredibly hazy with turbidity measurements ranging from 80 – 900 NTU!

It was learned that this haze can act like a carrier and increase the solubility of some not so soluble hop compounds. The average alpha acid concentration in these beers measured 31 ppm, with one beer containing 70 ppm. Beta acids which are almost never seen in beer averaged 5 ppm with one beer containing 14 ppm. Xanthohumol, another low solubility hop polyphenol had an average concentration of 2 ppm and a high of 3.5 ppm. West coast style IPAs' on average contain 48 ppm iso-alpha acids, 11 ppm humulinone, 13 ppm alpha acids, 0 ppm beta acids, and 0.7 ppm xanthohumol.

The popularity of these juicy, hazy, moderately bitter New England style IPA's has taken off across the United States with virtually every craft brewer making one. Finally, the Brewers Association, which designates beer styles, announced in March a new beer style, Hazy or Juicy IPA.

To learn more please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH *S.S. Steiner, Inc.*

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VISIT US!

BrauBeviale2018

HALL 1 – BOOTH 445



SAVE THE DATE!

November 13th - 15th

Our booth at BrauBeviale has become a popular meeting place of the International Brewing Industry. Again this year we will have information about new varieties, developments in variety breeding and the actual hop market. Once again we will offer a multitude of new beers at our tasting booth and would be pleased to welcome you as our guest. This year's tasting is based on "Hop Transformers" and we are looking forward to your opinion.

Visit us at BrauBeviale 2018 and enjoy the "fascination of hops" with us.

STAY TUNED!

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